



Gluten Sensitivity Menu

Gullifty's Gluten Sensitivity Statement:

Although we can prepare dishes with gluten-free ingredients, we cannot guarantee any of our dishes are completely gluten-free. Even with a strict adherence toward maintaining a spotless facility, we simply have too much wheat and gluten present to be able to completely eliminate the cross contamination on our equipment and food prep areas. If you are highly allergic or intolerant to gluten, we recommend checking with your physician before dining at Gullifty's.

Beverages

Smoothies – Banana, Strawberry Banana & Strawberry

Sodas – Root beer, Coke, Diet Coke, Sprite, Ginger Ale

Bar

Beers – Omission Lager, Omission IPA, Magner's Pear Cider, Strongbow Cider, and Angry Orchard Crisp Apple

Liquors – Vodka- Chopin

Tequila- Patron, Reposado 1800

Bourbon- Maker's Mark

Wines – All of our wines are gluten free.

Small Plates

Fresh Mozzarella & Tomatoes – Grande fresh mozzarella cheese, plum tomatoes, mission figs, fresh ground pepper, basil, Himalayan sea salt, extra virgin olive oil.

Hummus Platter – Gullifty's house-made roasted pepper hummus, sliced cucumber, feta cheese

Roasted Beet and Chevre - Arugula, Roasted Beets, Sliced Pears, Mission Figs, Goat Cheese, Basil Shallot Vinaigrette

Spinach Salad- Baby Spinach, Gala Apple, Dried Cranberry, Candied Walnuts, Gorgonzola, Cranberry, Vinaigrette

Parmesan Risotto – Gullifty's house-made roasted pepper hummus, sliced cucumber, feta cheese

Salads

Salad Dressings – Creamy Garlic Ranch, Russian, Balsamic Vinaigrette, Basil Shallot Vinaigrette, Cilantro Lime Vinaigrette, Cranberry Vinaigrette

Southwestern Salad – Romaine lettuce, field greens, corn, black beans, avocado, bell peppers, tomatoes, & green onions tossed in a cilantro lime dressing Served with blackened chicken.

Continued on other side...

Greek Salad – A mix of field greens & iceberg lettuce tossed in basil shallot vinaigrette dressing. Accompanied by avocado, cucumber, feta cheese, kalamata olives, scallions, & green pepper rings. Garnished with fresh basil & served with lemon wedges.

Lentil & Portobello Mushroom Salad – Mixed greens tossed in balsamic vinaigrette served with hummus, Portobello mushrooms, roasted peppers, & warm lentils. Topped with feta cheese. (order with no pita)

The Wedge- Iceberg Lettuce, diced tomato, red onion, gorgonzola crumbles

California Chopped Salad– Iceberg lettuce, diced tomatoes, red onion, Gorgonzola cheese, creamy garlic ranch
(ORDER WITH NO BLEU CHEESE DRESSING)

Gluten Free Salad Toppings– Grilled Chicken, Grilled Shrimp, Grilled Salmon, Grilled Filet Tips, & Grilled Portabella Mushrooms

Burgers / Sandwiches – Sub Gluten Free Roll or No Roll

Apple Burger – Gala Apple, Applewood-smoked Bacon & Gorgonzola Cheese

Asiago Bacon Burger—Asiago Artichoke Formaggio, Apple-wood Smoked Bacon, Shaved Red Onion

Cajun Ranch Burger-- Cajun Spices, Boars Head Vermont Cheddar, Grilled Onion, Creamy Garlic Ranch

Gullifty Burger – Cheese, Lettuce, Tomato, and Raw onions upon request

Grilled Chicken Sandwich - Cheese, Lettuce, Tomato, and Raw onions upon request

Entrees

Grilled Salmon – Fresh Scottish salmon fillet, pickled cucumber relish, house vegetables, sweet potato mash.

Dinner Entrees

Crab Cake—Two Broiled Super Lump Crab Cakes, Corn Salsa, Roasted Pepper Basil Aioli

Center Cut Filet, Ribeye, or Belvedere Sirloin- - All steaks are cooked to your specifications and served with your choice of mashed potatoes or mashed sweet potatoes.

Sides

Side Salad

Dinner Vegetables

Mashed Potatoes

Mashed Sweet Potatoes

Guacamole

Cole Slaw

French Fries

Sweet Potato Fries